

# DINNERLY



## Cheat's Pork Ramen with Chinese Broccoli



25 minutes



2 Servings

This is our fast version of the ever-popular Japanese soup. Serve up noodles in a flavourful spiced broth, top with tender pork strips and Asian greens, then slurp away to your heart's content.



## WHAT WE SEND

- 1 bunch Chinese broccoli
- 2 chicken-style stock cubes
- 1 tbs mirin
- 10g Chinese barbecue seasoning <sup>1,6,17</sup>
- pork stir-fry
- 150g egg noodles <sup>1,3</sup>

## WHAT YOU NEED

- 1 tbs soy sauce <sup>6</sup>
- 750ml (3 cups) boiling water
- 2 eggs <sup>3</sup>
- 2 tsp vegetable oil

## TOOLS

- medium saucepan
- large saucepan
- slotted spoon
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Egg (3), Soy (6), Sulphites (17).  
May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 580kcal, Fat 13.1g, Carbs 69.0g,  
Proteins 49.0g



### 1. Prep ingredients

Bring a medium saucepan of water to the boil for the eggs and noodles. Coarsely chop the **Chinese broccoli**, keeping the stems and leaves separate. Crumble the **stock cubes** into a large saucepan, add the **mirin**, **half the Chinese barbecue seasoning**, **2 tsp soy sauce** and **750ml (3 cups) boiling water** and stir to dissolve.



### 2. Boil eggs

Cook **2 eggs** in the pan of boiling water for 6 mins for soft-boiled or 8 mins for hard-boiled. Remove the eggs with a slotted spoon, then cool in cold water. Peel and halve the eggs. Return the pan of water to the boil for the noodles.



### 3. Stir-fry pork

Meanwhile, separate the **pork stir-fry** into a bowl. Add the remaining **Chinese barbecue seasoning** and **2 tsp soy sauce**, season with **pepper** and toss to coat. Heat **2 tsp vegetable oil** in a medium frypan over high heat. Stir-fry the pork for 2-3 mins until cooked through. Remove from the pan.



### 4. Cook noodles

Cook the **noodles** in the pan of boiling water for 2 mins or until tender. Drain, then rinse under hot water to prevent the noodles from sticking.



### 5. Serve up

Bring the **stock mixture** to the boil. Add the **Chinese broccoli stems** and cook for 1 min, then add the **leaves** and cook for a further 1 min or until the stems are tender and the leaves are wilted. Divide the **noodles**, **pork** and any resting juices among bowls. Ladle over the **soup** and top with the **eggs**. Enjoy!



### 6. Make it yours

If you like things hot, drizzle with chilli sauce or sprinkle with chilli flakes to serve.